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WAR FOOD ADMINISTRATION
Office of Distribution

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INFORMATION FOR APPLICANTS FOR FEDERAL MEAT INSPECTION

The Federal meat inspection service is administered by the Meat Inspection Division, Livestock and Meats Branch, Office of Distribution, War Food Administration. The administrative offices are located at Washington, D. C.

The purpose of the Federal Meat Inspection Act, approved March 4, 1907, is stated in the act as follows:

> ". . . for the purpose of preventing the use in interstate or foreign commerce . . . of meat and meat food products which are unsound, unhealthful, unwholesome, or otherwise unfit for human food . . ."

The act is intended to assure a healthful and wholesome meat supply. Nevertheless, it is important to note the "Interstate or foreign commerce" provision, for the reason that inspection under this act cannot be established or maintained at a slaughtering or meat-processing plant at which no meat or meat food product is prepared for the channels of interstate or foreign commerce. However, if inspection is maintained at a plant, the entire production of the plant is subject to inspection, regardless of the proportion shipped in interstate or foreign trade. Inspection is not maintained at any establishment which does not slaughter cattle, sheep, swine, or goats, or process meats derived from such species. (Processing consists of such operations as curing, smoking, cooking, sausage-making, canning, making lard or oleomargarine, etc.)

The act applies only to cattle (including calves), sheep, swine, and goats, and the edible products derived from their carcasses. Its provisions are, however, extended to horses by the Horse Meat Act. Other species, such as wild animals, poultry, fish and game, are not subject to its provisions. Such foods are subject to State laws and local ordinances and if entered into the channels of interstate or foreign commerce they are subject also to the provisions of the Food, Drug and Cosmetic Act administered by the Food and Drug Administration of the Federal Security Agency.

The present war emergency has made it necessary for the meat-packing industry to supply large quantities of meat and meat food products for our armed forces, for civilians, and for lend-lease contracts. Such products are purchased by the Federal Government under specifications which stipulate that they must be federally inspected. As an aid in meeting this situation, Public Law 602, 77th Congress, 2d session (H. J. Res. 315), approved June 10, 1942, authorizes the Secretary of Agriculture to provide Federal meat inspection during the present war emergency at meat-packing establishments engaged in intrastate commerce only, for the principal purpose of facilitating the purchase of meat and meat food products by Federal agencies.

To expedite the granting of inspection to plants made eligible by this legislation the usual requirement that drawings be presented for approval, showing the plant as it will be prepared for the inauguration of inspection, has been waived. However, if drawings are available, they are helpful and desirable for reference and should be forwarded to Washington with the application for inspection.

Special forms for making application for inspection for the duration of the war may be obtained from the Meat Inspection Division. Upon receipt of an application in proper form from a person or concern whose business is such as to be eligible for the inspection a representative of the Meat Inspection Division is directed to make observations at the plant to determine its fitness for the inspection and to recommend changes in the construction and equipment, if they are found to be necessary, in order that operations and the inspection may be properly conducted.

When Federal meat inspection is granted at an establishment, all meat and meat food products thereafter entering the establishment must have been federally inspected and so marked, except that for a short transition period after the granting of inspection meat on hand which is not federally inspected may be processed and distributed from the establishment in intrastate trade. Otherwise the inspection within the establishment is applied fully to all meat and meat food products handled or prepared therein. Such products are eligible for the channels of interstate and foreign commerce as well as for purchase by Federal agencies.

Drawings to Accompany Application for Inspection

At the time of filing application for inspection other than for the duration of the war the applicant (including concerns now operating under the provisions of Public Law 602, 77th Congress, 2d session) should submit to the Meat Inspection Division complete blueprints and specifications of his establishment as he proposes to have it constructed and equipped. These blueprints are to be submitted, in triplicate, to the Meat Inspection Division at Washington. The drawings should be prepared in the proper scale, preferably $\frac{1}{4}$ inch per foot and should include:

(a) Plot plan of the entire premises.

(b) Floor plan of each level showing the location, in outline, of walls, partitions, posts, drainage inlets, floor gutters, rail systems, slaughtering layouts, principal equipment used in rendering, refining, curing, cooking, sausage preparing, and the like.

(c) Cross sections and longitudinal sections of buildings showing the construction and finish of floors, walls, partitions, and ceilings, and the location in outline of carrier rails, principal fixtures, machinery, chutes, etc.

(d) Exterior elevation of each side of the building.

(e) Notations on drawings or specifications of features such as source of water supply, sewage disposal, maximum hourly rate of slaughter of each species, description of the trapping and venting of drainage lines, descriptions of hot water system, means to dispel

steam and vapor in workrooms, screens for outer openings, etc. The purpose of the drawings is to afford the Meat Inspection Division an opportunity to consider the principal features having to do with sanitation and facilities for the proper conduct of inspection. Drawings and specifications, when acceptable, are officially approved by the Meat Inspection Division and one copy is returned to the proprietor or manager for his reference.

Construction of Establishments, Etc.

The rooms and compartments used for edible products must be so constructed as to be separate and distinct from those used for inedible products, except that the tank charging room of the inedible products rendering department may be allowed one connecting doorway from the slaughtering or viscera separating department.

The regulations require that unrefrigerated workrooms be furnished with means for supplying adequate natural light and ventilation. In the main, it has been found by the Meat Inspection Division that a suitably distributed glass area equal to about 25 percent or more of the floor area in an ordinary packing-house room forms an acceptable basis for meeting the requirements for natural light and ventilation.

The Meat Inspection Division advocates the types of interior construction for meat-packing houses and kinds and quality of equipment that are most resistant to moisture penetration and most readily kept free from grease, blood, and dirt. This calls for (a) hard finish, impervious surfacing of floors, (b) smooth walls of impervious material and smooth, flat ceilings or smooth ceilings with widely spaced beams, and (c) rust-resistant metal with welded seams for such equipment as meat trucks, meat handling and sausage stuffing tables, cooking vats, chutes for conveying meat, viscera, fats and inedible material, and tubs, buckets, trays, pans, and the like.

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Other Requirements

An official establishment must be separate and apart from any other official establishment or any unofficial establishment. This includes physical separation of alleyways, loading docks, unloading docks, livestock pens, and the like. Connections with unofficial plants by doorways, elevators, stairways, etc., are not permitted.

It is an essential requirement that an ample supply of clean pure water be furnished and that the source of the water supply be adequately protected against pollution.

Hot water at about 180° F. under adequate pressure should be furnished at convenient hose outlets for cleaning floors, equipment, etc.

Modern equipment should be provided throughout the establishment for cleansing hands and arms of workers and inspectors in tempered running water.

Equipment wasting water, such as scalding tub, dehairing machine, carcass washers, cooking equipment, soaking vats, viscera separating tables, can washers, etc., should be so arranged as to discharge the waste liquids directly into the drainage system without flowing across the floor.

Floors provided with drainage should be constructed to pitch about ¼ inch per foot to drainage inlets.

Drainage lines from toilet rooms and those from workrooms of the establishment should be separate and distinct within the buildings. Drainage systems should be vented to the outside in conformity with modern plumbing practices. The method of disposing of sewage must be such as not to create a nuisance.

Drainage lines of a diameter less than 4 inches serving floor drains are not recommended.

Each floor drain should be installed with a deep seal trap (P-, U-, or S-Shape).

Catch pens, hoists for animals and, if possible, the bleeding of animals, should be arranged in compartments separate from the main slaughtering room, except for the openings necessary to convey the suspended animals into the main room. Likewise, the cattle holding pens and, if possible, the knocking pen, should be placed outside the main slaughtering room.

Hoists for elevating live or stunned animals and carcasses to overhead rails are required to be power-driven.

Bleeding rails for average beef-type animals should be about 16 feet above the floor; for hogs the drop-off from the extended bleeding rail at the scalding vat should be about 8 feet 6 inches above the top edge of the scalding vat; for medium-size and small calves and sheep, when hoisted and bled on the same equipment, the bleeding rail should be 11 feet above the floor; when sheep alone are handled in the bleeding section, the bleeding rail may be spaced about 9 feet above the floor.

The hog scalding vat and dehairing machine should be located outside of or separated from the main slaughtering room.

Layouts of cattle slaughtering departments should be such that stunned animals, after being hoisted to the bleeding rail, may be conveyed to a curbed-in bleeding place sufficiently removed that blood will not be splashed upon stunned animals in front of the knocking pen or upon the carcasses at the siding beds. When two or more siding beds are used, the Meat Inspection Division requires a distance of about 16 feet between the vertical of the drop-off to the siding beds and the vertical of the hoist where carcasses are eviscerated. This is necessary to provide for proper operations in connection with the evisceration of the carcasses and for efficient inspection at this point.

Floor drainage valleys, about 24 inches in width, are required under the dressing rails for hogs, sheep, and calves.

If calf carcasses are to be dressed with the skins on, it is required that they be thoroughly washed with water under pressure before incisions are made for evisceration or dressing, and special means for this purpose are required.

A power-driven, moving-top viscera inspection table and moving-chain conveyor for carcasses are required when the slaughter of hogs exceeds a rate of 60 animals an hour. When the rate is 60 or less, it is required that the layout be adjusted so that one inspector may perform all necessary inspections. This requires that the dressing rail where inspections are performed be in a general U-shape.

All carrier rails throughout the establishment for conveying dressed carcasses, parts of carcasses, or meat, or meat food product, are required to be placed a sufficient distance above the floor and far enough away from walls, partitions, posts, etc., to prevent contact therewith of any meat or product. The Meat Inspection Division advocates the following rail heights: 11 feet for dressed beef in halves; not less than 7 feet 2 inches for beef in quarters; about 11 feet for hog-dressing rails and, with a 12-inch trolley in use, not less than 9 feet in the coolers. For sheep and small and medium-size calves, the dressing rails should be of such height that the gambrels or leg hooks are not less than 6 feet 6 inches above the floor in the slaughtering room and in coolers.

Carrier rails for carcass meats should be so placed that there will be a distance of not less than 24 inches from the vertical of the rail to side walls, partitions, posts, and the like.

Ceiling heights generally throughout the establishment should be about 10 feet or more.

Dressing rooms and toilet rooms meeting all requirements as to sanitary construction and equipment are required in convenient and suitable locations for employees.

Livestock pens, alleys, chutes, and vehicular and railroad car loading and unloading areas are required to be suitably paved and drained.

The cost of Federal meat inspection is paid by the Government insofar as the salaries of inspectors for services during regular hours are concerned. However, the packer may be required to compensate the Government for overtime inspection. The cost of preparing, equipping, and maintaining the plant in condition to meet inspection requirements and losses resulting from condemnation of animals, carcasses, or products must be borne by the owner or operator of the plant.